



**MARCO'S RESTAURANT & EVENTS**  
**Pennsauken Country Club**

**SUNDAY – THURSDAY SERVED DINNER**

Choice of 2 Entrees with pre-order – priced per entree  
 Choice of 3 Single Entrees with pre-order (excludes combo entrees) \$ 34.50  
 Choice-of Day-of \$2.00 charge (Prime Rib is not available to be chosen the day of )

**Appetizer**

(Please select one)

Penne Pasta in a Vodka Blush Sauce      Chef's Specialty Homemade soup      Fresh seasonal Fruit Medley  
 Classic Caesar tossed with Seasoned croutons, cheese & our creamy house Caesar dressing  
 Clubhouse salad served with the chef's Italian Balsamic Vinaigrette

To Serve Two Courses - Appetizer and Salad – add \$2.50

**Entrees**

\*\*Combination Entrees\*\*

<b><u>**Land &amp; Sea-</u></b> Filet Mignon & Stuffed Shrimp with Crab Imperial	\$36.50
<b><u>**Imperial Steak-</u></b> Filet Mignon & Maryland Crab Cake	\$36.50
<b><u>Marco St. Thomas-</u></b> Chicken with Crab Imperial, Asparagus & Monterey Jack Cheese	\$34.50
<b><u>Jumbo Lump Maryland Crab Cake-</u></b> Broiled to perfection	\$34.50
<b><u>Filet Mignon Au Poivre</u></b> - choice cut filet topped with a peppercorn brandy sauce	\$34.50
<b><u>Filet Champignon-</u></b> served with a wild mushroom demi glaze	\$34.50
<b><u>Roast Prime Rib of Beef</u></b> - slow roasted & served in the Natural Juices	\$34.50
<b><u>Stuffed Pork Italiano-</u></b> with provolone, spinach, roasted peppers in natural jus	\$34.50
<b><u>Crab Imperial Stuffed Salmon or Flounder-</u></b> topped with hollandaise	\$34.50
<b><u>Broiled Tilapia</u></b> - fresh fillet topped with a shrimp pesto crème sauce	\$31.50
<b><u>Broiled Jumbo Shrimp</u></b> - stuffed with Jumbo Lump Crab Imperial & Lemon Buerre Blanc	\$31.50
<b><u>Potato Encrusted Salmon-</u></b> served with a lemon, tomato, and sour cream topping	\$30.50
<b><u>Broiled Salmon</u></b> - in a tomato artichoke spinach sauce	\$30.50
<b><u>Honey Glazed Salmon</u></b> - with a light mustard Dijon sauce	\$30.50
<b><u>Chicken Champignon</u></b> stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$28.50
<b><u>Chicken Florentine-</u></b> stuffed with spinach, tomato, roasted peppers & sharp cheese	\$28.50
<b><u>Chicken Francaise</u></b> - egg batter dipped chicken breast in a lemon butter sauce	\$26.50
<b><u>Chicken Marsala</u></b> - with wild mushrooms in sweet Marsala wine sauce	\$25.50
<b><u>Chicken Parmesan</u></b> -Italian breaded with mozzarella and marinara sauce	\$25.50
<b><u>Pasta Primavera</u></b> - tossed with Fresh Vegetables and Marinara sauce	\$24.50

Coffee & Tea      Fresh Vegetable & Starch of the Day      Rolls & Butter

**Dessert**

(Please select one)

One Layer Celebration Cake

Chocolate Mousse with raspberry sauce      N.Y. cheesecake – plain or strawberry  
 Peach Melba with vanilla ice cream, peaches & whipped cream  
 Caramel topped Apple Pie      Fudge Brownie a la mode

**Children-** under 12- Chicken fingers, French Fries, Dessert & Beverage- \$ 18.50

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax  
 NON-REFUNABLE DEPOSIT required to reserve a date: partial Facility \$ 250.00; \$ 500.00 for entire facility  
 (deposits will be deducted from final bill)

Full Payment & Guest Count due **10 working days** prior by cash, check or money order, payable to Marco's Inc.  
 A 3.5% fee will apply if paying by credit card      A Coatroom attendant fee apply will apply October -April  
 www.MarcosBanquet.com/ [sales@marcosrestaurant.comcastbiz.net](mailto:sales@marcosrestaurant.comcastbiz.net) / Phone:856-438-5283

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